

# DINNERLY



## Pork Meatball Pasta with Crispy Fried Capers

 20-30 minutes  4 Servings

Learn the secret to a great meatball pasta. Simply simmer juicy pork sausage balls in a rich cherry tomato sauce, then max out the flavour with a smattering of fried capers.

### WHAT WE SEND

- parsley
- 2 x 400g can cherry tomatoes
- 40g capers
- 400g casarecce pasta <sup>1</sup>
- 1 onion
- 8 Italian-style sausages <sup>6,17</sup>

### WHAT YOU NEED

- garlic clove
- olive oil

### TOOLS

- large frypan
- large saucepan
- paper towel

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 940kcal, Fat 51.1g, Carbs 81.7g, Proteins 34.4g



#### 1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Finely chop the **onion**. Crush or finely chop **2 garlic cloves**. Coarsely chop the **parsley** leaves and finely chop the stems. Finely chop **one-third of the capers**, then pat the **remaining capers** dry with paper towel. Squeeze the **sausage** meat from the casings into 3cm chunks.



#### 2. Cook pasta

Cook the **pasta** in the pan of boiling water for 9-10 mins until al dente. Drain.



#### 3. Fry capers

Meanwhile, heat **1 tbs olive oil** in a large frypan over high heat. Add the **whole capers** (take care as the oil may spit) and cook, stirring, for 2 mins or until crispy. Remove with a slotted spoon and drain on paper towel.



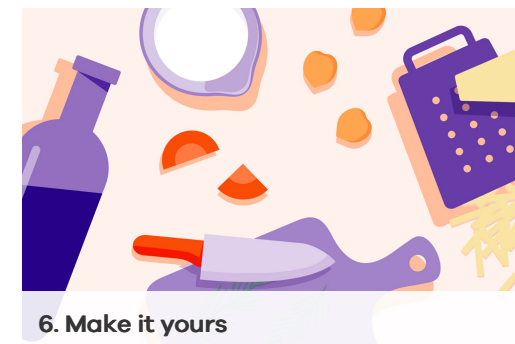
#### 4. Cook meatballs and sauce

Heat **2 tbs olive oil** in the frypan over high heat. Cook **onion, garlic, parsley stems** and **chopped capers**, stirring, for 1 min or until fragrant. Add **meatballs** and cook, stirring, for 2-3 mins until browned. Add **tomatoes**, bring to the boil, then reduce heat to medium-low and cook, stirring occasionally, for 3 mins or until the sauce has thickened slightly.






#### 5. Serve up

Taste the **sauce**, then season with **salt and pepper**. Divide the **pasta** among bowls and top with the **meatball mixture**. Scatter with the **parsley leaves** and **fried capers** and enjoy.



#### 6. Make it yours

Add Italian flair by grating over parmesan to serve and plating up with toasted sourdough.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
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 **Packed in Australia  
from imported  
ingredients**